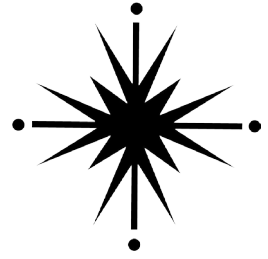


SPARKLING POINTE

MÉTHODE CHAMPENOISE

2013 BRUT

52% CHARDONNAY, 43% PINOT NOIR, 5% PINOT MEUNIER



WINEMAKER NOTES

With a bright golden color, this lively and effervescent wine expresses fresh aromas of lemon rind, delicious apple, and ripe pear which enlighten its underlying brioche scent. On the palate a symphony of tiny bubbles contributes to a generous mousse. It's crispness compliments its complexity and reveals a creamy and toasty finish. Elegant and structured, its delicate floral and flinty notes add to its vinous expression, a model of harmony.

VINTAGE NOTES

A cold, rainy season through June hindered vine development, but near-flawless weather through harvest rescued the vintage. Lots of sun and virtually no rain for the months of July, August, and September, led to overall fruit quality and perfect harvest conditions. One of the best vintages the North Fork has ever seen.

FOOD PAIRING NOTES

Enjoy the clean, crisp flavors of this sparkler as an apéritif or pair with oysters, sushi, or caviar. It favors clean cheeses like fresh chevre, as well as, sharp, hard cheeses like Parmesan, Piave, or Pecorino.

RELEASE DATE

April 4, 2016

Varietal	52% Chardonnay 43% Pinot Noir 5% Pinot Meunier
Appellation	North Fork
Alcohol	12.5%
pH	3.23
TA	7.9 g/l
Residual Sugar	7 g/l
Ageing Profile	2 years on the lees
Cases Produced	1894
Disgorged	March 23, 2016



39750 County Road 48, Southold, NY 11971

631.765.0200

www.sparklingpointe.com